

J & S Dauvissat



Chablis Cuvée Saint Pierre



At a Glance:

- **Appellation:** AOC Chablis
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 12,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2 ha of vines in the Moque-Panier, Soillats, Boucheran, Vaux-de-Coureau, and Vauvillien lieux-dits, all on northwest-facing slopes on the back sides of Chablis' 1er cru slopes
- **Soil Types and Compositions:** Kimmeridgian limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted between 1994 and 2014 at 5,800 and 8,300 vines/ha
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Mechanical harvest in early September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 1 year in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after fermentation, at rackings, and at bottling

In The Glass:

Situated on the "back side" of the 1er Crus, the vines of the Cuvée Saint Pierre usually produce less concentrated fruit than those of the estate's premier cru offerings, but the high percentage of limestone in the soil here gives a wine that speaks clearly of its Chablisien origins, with notes of citrus blossom, lemon, and oyster shells.